CLAIMS

We claim:

1. A flexible bakeware compound comprising:

an addition-cured silicone polymer; and

polytetrafluoroethylene in amount of about 0.1 to 15 weight percent.

2. A flexible bakeware compound according to claim 1, wherein the polytetrafluoroethylene is present in an amount of about 6 weight percent.

3. A flexible bakeware compound according to claim 1, further comprising a platinum catalyst in an amount of about 0.1 to 5 weight percent.

4. A flexible bakeware compound comprising:

a methyl vinyl silicone polymer from about 40 to 70 weight percent;

a filler from about 5 to 50 weight percent;

polytetrafluoroethylene from about 0.1 to 15 weight percent; and

a cross-linking agent from about 0.1 to 5 weight percent.

5. A flexible bakeware compound according to claim 4, wherein the methyl vinyl silicone polymer is polydimethylvinylsiloxane.

6. A flexible bakeware compound according to claim 4, wherein the filler is ground quartz.

7. A flexible bakeware compound according to claim 4, wherein the cross-linking agent is chloro platanic acid.

8. A flexible bakeware compound according to claim 4, wherein the polytetrafluoroethylene is present in an amount of about 6 percent.

9. A flexible bakeware compound according to claim 4 further comprising:

silicone hydride from about 0.1 to 25 weight percent; and

wherein the cross-linking agent is chloro platanic acid.

10. A flexible bakeware compound according to claim 4 further comprising:

high vinyl silicone gum from about 0.5 to 10 weight percent;

a pigment from about 0.1 to 5 weight percent;

zinc stearate from about 0.1 to 5 weight percent;

silicone hydride from about 0.1-25 weight percent;

ethynl cyclohexanol from about 0.05 to 5 weight percent;

wherein the methyl vinyl silicone polymer is polydimethylvinylsiloxane;

wherein the filler is ground quartz; and

wherein the cross-linking agent is chloro platanic acid.

11. A flexible bakeware compound comprising:

a methyl vinyl silicone polymer of about 61 weight percent;

a filler of about 28.5 weight percent;

polytetrafluoroethylene of about 6 weight percent; and

a cross-linking agent of about 0.57 weight percent.

12. A flexible bakeware compound according to claim 11, wherein the methyl vinyl silicone polymer is polydimethylvinylsiloxane.

13. A flexible bakeware compound according to claim 11, wherein the filler is ground quartz.

14. A flexible bakeware compound according to claim 11, wherein the cross-linking agent is chloro platanic acid.

15. A flexible bakeware compound according to claim 11 further comprising:

silicone hydride of about 1.7 weight percent; and

wherein the cross-linking agent is chloro platanic acid.

16. A flexible bakeware compound according to claim 11 further comprising:

high vinyl silicone gum from about 1.1 weight percent;

a pigment from about 1.1 weight percent;

zinc stearate from about 0.14 weight percent;

silicone hydride from about 1.7 weight percent;

ethynl cyclohexanol from about 0.01 weight percent;

wherein the methyl vinyl silicone polymer is polydimethylvinylsiloxane;

wherein the filler is ground quartz; and

wherein the cross-linking agent is chloro platanic acid.

17. A method for baking a food product comprising the steps of:

providing a flexible baking container formed from an addition-cured silicone polymer having polytetrafluoroethylene in amount of about 0.1 to 15 weight percent;

depositing the food product in the baking container;

placing the baking container in an oven at a baking temperature for a predetermined time until the food product is baked; and

removing the baked food product from the baking container.

18. A method according to claim 17, wherein the addition-cured silicone polymer further includes:

a methyl vinyl silicone polymer from about 40 to 70 weight percent;

a filler from about 5 to 50 weight percent;

polytetrafluoroethylene from about 0.1 to 15 weight percent; and

a cross-linking agent from about 0.1 to 5 weight percent.

19. A method according to claim 17, wherein the addition-cured silicone polymer includes polytetrafluoroethylene in amount of about 6 weight percent.

20. A method according to claim 17, wherein the addition-cured silicone polymer further includes:

polydimethylvinylsiloxane from about 61 weight percent;

a filler from about 28.5 weight percent;

polytetrafluoroethylene from about 6 weight percent;

chloro platanic acid from about 0.57 weight percent;

high vinyl silicone gum from about 1.1 weight percent;

a pigment from about 1.1 weight percent;

zinc stearate from about 0.14 weight percent;

silicone hydride from about 1.7 weight percent; and

ethynl cyclohexanol from about 0.01 weight percent.

21. An elastomeric baking container comprising:

a basin;

a shoulder surrounding the basin, the shoulder having a receiving channel disposed in at least a portion of the shoulder; and

a carrier received by the receiving channel for providing additional rigidity to the shoulder.

22. An elastomeric baking container according to claim 21 further comprising an entry slot communicable with the receiving channel for allowing placement of the carrier within the receiving channel.

23. An elastomeric baking container according to claim 21, wherein the carrier is integrally molded into the receiving channel.

24. An elastomeric baking container according to claim 21, wherein the receiving channel is discontinuously disposed in the shoulder.

25. An elastomeric baking container according to claim 21 further comprising:

a depression within the receiving channel;

a lip formed on an edge of the carrier; and

wherein the depression engages the lip when the carrier is received by the receiving channel.

26. An elastomeric baking container according to claim 21, wherein the basin and shoulder are made from a silicone elastomer.

27. A flexible baking container comprising:

a basin having at least one wall attached at a first end to a floor;

a shoulder surrounding at least a portion of the basin, the shoulder being attached to a second end of the wall opposite the floor;

a receiving channel disposed within the shoulder; and

a carrier received by the receiving channel for providing additional rigidity to the shoulder of the baking container, thereby enabling a user to more easily carry the baking container.

28. A flexible baking container according to claim 27, wherein the wall is integrally connected to the floor and the shoulder.

29. A flexible baking container according to claim 27, wherein a cross section of the receiving channel is circular.

30. A flexible baking container according to claim 27, wherein a cross section of the receiving channel is rectangular.

31. A flexible baking container according to claim 27 further comprising an entry slot communicable with the receiving channel for allowing placement of the carrier within the receiving channel.

32. A flexible baking container according to claim 27, wherein the carrier is integrally molded into the receiving channel.

33. A flexible baking container according to claim 27, wherein:

the wall of the basin includes a pair of minor walls integrally connected to a pair of major walls such that each of the minor walls is spaced apart and each of the major walls is spaced apart;

the receiving channel includes a central portion, a turning portion, and an exit portion, the central portion being in the shoulder adjacent one of the major walls, the turning portion being in a corner portion of the shoulder, and the exit portion being in the shoulder adjacent one of the minor walls;

the carrier includes a central stay, an arcuate stay, and a handle; and

the central stay is received by the central portion of the receiving channel, the arcuate stay is received by the turning portion of the receiving channel, and at least a portion of the handle is received by the exit portion of the receiving channel.

34. A flexible baking container according to claim 33, wherein the carrier is formed from a metal rod having a circular cross section.

35. A flexible baking container according to claim 27, wherein:

the wall of the basin is a substantially cylindrical wall;

the receiving channel includes an arcuate portion and an exit portion;

the carrier includes a central stay and a handle; and

the central stay is received by the arcuate portion and at least a portion of the handle is received by the exit portion.

36. A flexible baking container according to claim 35, wherein the arcuate portion subtends an angle greater than or equal to 90 degrees.

37. A flexible baking container according to claim 35, wherein the carrier is formed from a metal rod having a circular cross section.

38. A flexible baking container according to claim 27, wherein:

the carrier is a flat plate having at least one aperture, each aperture having an edge that has been rolled to form a lip;

the wall of the basin is a substantially cylindrical wall;

the receiving channel includes a depression; and

the carrier is received by the receiving channel such that the depression engages the lip of the carrier.

39. A flexible baking receptacle according to claim 27, wherein the basin and shoulder form a muffin cup.

40. A flexible baking receptacle according to claim 27, wherein the basin and lip form a rectangular baking pan.

41. A flexible baking receptacle according to claim 27, wherein the basin and shoulder form a round baking pan.

42. A method for baking a food product comprising the steps of:

providing a flexible baking container having a basin and a shoulder;

providing a carrier that is received by a receiving channel disposed in the shoulder of the flexible baking container;

depositing the food product in the baking container;

carrying the flexible baking container and the carrier to an oven by gripping the carrier; and

placing the baking container in an oven at a baking temperature for a predetermined time until the food product is baked.

43. A method according to claim 42, wherein the baking container further includes an entry slot disposed in the shoulder that is communicable with the receiving channel for allowing placement of the carrier within the receiving channel.

44. A method according to claim 42, wherein the receiving channel is discontinuously disposed in the shoulder.

45. A method according to claim 42, wherein:

the baking container further includes a depression within the receiving channel;

a lip is disposed on an edge of the carrier; and

the depression engages the lip when the carrier is received by the receiving channel.

46. A method according to claim 42, wherein the basin and shoulder are made from a silicone elastomer.